



United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

P.O.Box 96456
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Announcement FV202,

June 21, 2001

Canned Vegetables, Announcement FV-202

A M E N D M E N T N O. 6

**PURCHASE OF CANNED VEGETABLES FOR DISTRIBUTION TO
NEEDY FAMILY, AND OTHER DOMESTIC FEEDING PROGRAMS**

The purpose of this amendment is to specify the classification of canned spaghetti sauce under the above announcement specifications. Canned spaghetti sauce should be the following:

Commercial Item Description - **A-A-20133E**
TYPE 1 - Regular
STYLE - Smooth
FLAVOR 1 - Traditional

Please note: Manufacturer's/distributor's products shall meet requirements including salient characteristics and analytical requirements.

Also, amend the classification of canned salsa under the above announcement specifications. Canned Salsa should be the following:

Commercial Item Description - **A-A-20210A**
TYPE 1 - Shelf stable (cooked)
PUNGENCY C - Medium
STYLE 1 - Regular
Drained weight and washed drained weight- See Washed drained weight part **5.4.3.2**

Please note the following changes that are listed in the Commodity Specifications CS1-202:

1. **Quality** - The quality of the tomatoes used to make the product shall be that of peeled tomatoes, tomato puree, fresh or dried onions, fresh green chile peppers, and fresh jalapenos properly ripened and wholesome. Spices and condiments added shall include: no more than 1.5% salt, vinegar or citric acid added to adjust pH between 3.8-4.2, and any mixture of green peppers, cilantro, cumin, coriander, xanthum gum, flavoring or modified starch.



2. Appearance - The salsa shall have the appearance of a uniform diced texture with dices of no less than 3/8 inch cube and no more than 1/2 inch cube for the tomatoes; 1/4 to one inch dice for onions; no excess liquid media or weeping; and shall meet a 30 second time Bostwick of between 3.5 to 5.5 for consistency with no chunks blocking the gates.
3. Brix - The brix level of the finished product media shall be 8 to 10 degrees with a one-percent adjustment for salt content, with no chunks blocking the gates.
4. Microbiological - The microbiological standard for the finished product shall conform to the Food and Drug Administration (FDA) standard for commercially sterile product.
5. Pungency - The finished product shall be tested prior to shipment to determine the heat range of the product. The ASTA Analytical method for pungency of capsicums and their oleoresins (HPLC method) shall be used to determine the heat factor. The results of this test shall be expressed in ppm in Capsaicin or in Scoville units with one ppm Capsaicin equal to 15 Scoville units. The acceptable heat range for the product shall be no less than 4 ppm of Capsaicin, or 60 Scoville units, or no more than 8 ppm of Capsaicin, or 120 Scoville units. The U. S. Department of Agriculture, Agricultural Marketing Service, Science Division or other accredited laboratory shall test all lots of finished product using the HPLC method. One four-ounce composite sample unit shall be submitted from each lot for testing.
6. Other characteristics - The canned salsa shall comply with CID A-A-20210A dated June 13, 2001. (Published separately)

All other terms and conditions remain unchanged.

Sincerely,

A handwritten signature in black ink, appearing to read "Susan E. Proden", with a stylized flourish at the end.

Susan E. Proden
Contracting Officer
Commodity Procurement Branch
Fruit and Vegetable Programs